

Appl. No. 10/528,734
Response dated: January 19, 2010
Reply to OA of: August 19, 2009

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1-12 (Cancelled)

13(new). A method for reducing acrylamide production in subsequent cooking of part cooked French fried potatoes, wherein said method comprises chopping potatoes, fermenting the chopped potatoes with a lactic acid producing bacterium, frying the fermented chopped potatoes, and optionally loading the resulting part-cooked French fried potatoes into a container.

14(new). A method for reducing acrylamide production in subsequent cooking of part cooked French fried potatoes, wherein said method comprises chopping potatoes, treating the chopped potatoes with a physiologically acceptable acid, frying the treated chopped potatoes, and optionally loading the resulting part-cooked French fried potatoes into a container.

15(new). A container, containing oven-ready French fried potatoes produced by frying chopped potatoes pretreated with a lactic acid producing bacterium and/or a physiologically acceptable acid.

16 (new) French fries produced by a process as claimed in claim 13.

17 (new). French fries produced by a process as claimed in claim 14.

18.(new) The container of claim 15 which is a sealed container.

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19(new). French fries of claim 16, wherein the amount of acrylamide was reduced by 38%.

20. (new) French fries of claim 17, wherein the amount of acrylamide was reduced by 38%.